



#### Technical Specifications :

- Dough Capacity: 3,5 kg
- Body : Stainless Steel

DTM Series Churros machines can produce dessert in desired weight thanks to its stylish design, stainless steel body, dough output speed adjustment and cutter speed adjustable.

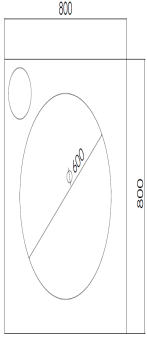
#### Key Features :

- DTM Series consists of complete chrome body and apparatus in accordance with food standards.
- It is designed for easy use and provides easy cleaning.
- Easy to install and operate.
- DTM Series Machines enable to procure requested weights of churros sweets with exit dough speed setting and cutter speed setting.
- DTM Series Machines produce very quickly thanks to powerful motors and compact design.
- It has adjustable dough output and cutting speed.
- DTM 64 Series Churros Machines are designed to meet eu safety directives and are fully CE Approved.

#### Included Accessories :

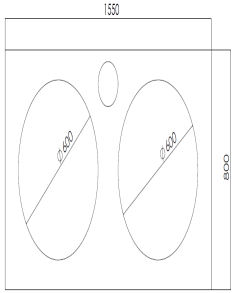
- Connection arm and bearing for the fryer
- Churros apparatus

## Fryer and Holder Models



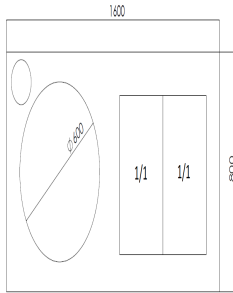
DTM-1 CHURROS SWEET FRYER TABLE (WITH GAS)  
DTM-2 CHURROS SWEET FRYER TABLE (WITH ELECTRICITY)

- 1 piece  $\varnothing$  600 mm cooking pot
- Height : 850 mm



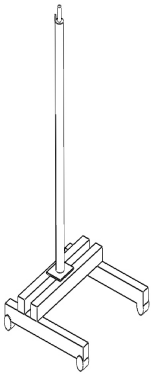
DTM-3 CHURROS SWEET FRYER TABLE (WITH GAS)  
DTM-4 CHURROS SWEET FRYER TABLE (WITH ELECTRICITY)

- 1 piece  $\varnothing$  600 mm cooking pot
- Height : 850 mm



DTM-5 CHURROS SWEET FRYER TABLE (WITH GAS)  
DTM-6 CHURROS SWEET FRYER TABLE (WITH ELECTRICITY)

- 1 piece  $\varnothing$  600 mm cooking pot
- 2 pieces confectionery/resette/pub (restaurateur 1/1)
- Height : 850 mm



DTM-7 HANDLING APPARATUS FOR CHURROS SWEET MACHINE

- Wheeled table
- 600 mm\*1250 mm\*600 mm

## Electric

### Voltage :

**DTM 64** 200-220 V/1P/50-60hZ

**Power :** 0,37 kW

**IP Class :** IP 21

## Ventilation

The user is responsible for the ventilation installation

## Loading Information

**Width :** 650 mm

**Lenght :** 650 mm

**Height :** 400 mm

**CBM:** 0,36 m3

**Weight:** 55 kg

**Loading Class :** 85 kg

## Certifications

